



## APPETIZERS

<b>Calamari Fritta</b>	18	<b>Charcuterie Board</b>	29
Tender calamari, lightly dusted with rice flour and fried to a perfect crisp. Served with our signature house-made marinara sauce.		A curated selection of premium Prosciutto di Parma, Soppressata, Hot Capocollo, with Port Wine Derby, Sage Derby, and Brie complimented by mediterranean olives, fig jam, mixed nuts, and fresh vine grapes. Served with toasted crostini.	
<b>Caprese</b>	18	<b>Scallops and Shrimp Aglio-Olio</b>	34
Vine-ripened tomatoes, buffalo mozzarella, basil leaves, and aged Prosciutto di Parma. Finished with extra virgin olive oil and balsamic glaze.		Pan-seared scallops and shrimp sautéed with sun-dried tomatoes, fresh garlic, capers, and tender artichoke hearts in extra virgin olive oil. Served with toasted crostini.	
<b>Parmigiana Meatball Bites</b>	18	<b>Escargot</b>	22
Meatballs simmered in our signature house-made marinara sauce, topped with fresh herbs and shaved Pecorino Romano.		Sauteed escargot with Prosciutto di Parma, garlic, capers, and fresh herbs, delicately simmered in extra virgin olive oil. Served with toasted crostini.	
<b>Fried Meat Ravioli</b>	19	<b>Double Down Clams Casino</b>	32
Crispy, golden-brown ravioli stuffed with seasoned ground beef, lightly breaded and fried to perfection. Served with a side of warm marinara for dipping.		Fresh clams stuffed with a savory blend of breadcrumbs, crab meat, garlic, oregano, and parsley, then topped with Pecorino Romano cheese and baked to perfection.	
<b>Octopus Bada Bing</b>	27	<b>Burrata di Sofi</b>	25
Grilled octopus sauteed with fresh garlic, cherry tomatoes, capers, and artichoke hearts. Finished with extra virgin olive oil and served with toasted crostini.		Creamy burrata paired with delicate Prosciutto di Parma, vine-ripened cherry tomatoes, and fresh basil. Finished with extra virgin olive oil and a hint of balsamic glaze.	
<b>Crostini di Pomodoro</b>	18		
Crispy toasted crostini topped with fresh mozzarella, vine-ripened tomatoes, chopped basil, and a drizzle of extra virgin olive oil, finished with a touch of balsamic glaze.			

## SALAD

### Chicken 6oz - Jumbo Shrimp (5pc) - Salmon 6oz

6

8

12

#### Bella Sofi's Salad

Crispy romaine lettuce topped with bell peppers, shallots, tomatoes, cucumbers, feta cheese, and kalamata olives. Tossed with our house dressing.

17

#### Village Salad

A vibrant mix of tomatoes, cucumbers, kalamata olives, shallots, and green peppers topped with creamy feta cheese. dressed in extra virgin olive oil and sprinkle of oregano.

16

#### Classic Ceasar

Crispy romaine lettuce, grated parmesan cheese, and house made croutons. All tossed in our signature Caesar dressing. Add Anchovies \$2

17

## FROM THE GRILL

### New Zealand Rack of Lamb 55

Tender and perfectly char-grilled to medium temperature. Our New Zealand rack of lamb is served with a mint jelly. Offering a rich and flavorful finish. Served with grilled asparagus.

### Marsala Glazed Ribeye 65

Hand-cut 12oz ribeye grilled to perfection, topped with sauteed mushrooms, caramelized shallots finished with a delicate marsala demi-glaze. Served with golden roasted potatoes.

### Mediterranean Roasted Branzino 45

Whole fresh branzino, char-grilled and topped with sauteed garlic, capers, sun-dried tomatoes, kalamata olives, artichoke hearts and tender asparagus. finished with fresh basil and crumbled feta.

An automatic 20% gratuity will be added to parties of 6 or more.  
To accommodate sharing, split orders will incur a \$4 charge

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

P A S T A

**Spaghetti Alla Nonna** 25  
Our signature meatballs, simmered in house-made marinara sauce and tossed with spaghetti.

**Ravioli Di Portabella** 27  
Portabella mushroom-filled ravioli in a rich, creamy alla rosa sauce with sautéed mushrooms and sun-dried tomatoes. Finished with fresh basil and shaved Pecorino Romano.

**Bleu Filet Pasta** 38  
Grilled beef tenderloin sautéed with roasted peppers, mushrooms, and fresh spinach, tossed in a rich Gorgonzola cream sauce and finished with a balsamic glaze. Served over fettuccine.

**Calabrese Comfort** 28  
Italian sausage sautéed with fresh peppers and shallots, simmered in our house-made marinara sauce and crushed red pepper. Tossed with penne pasta.

**Carbonara Alla Roma** 26  
Sautéed Prosciutto di Parma with caramelized shallots in a light, creamy alfredo sauce. Served over linguine and finished with Pecorino Romano.

**Rigatoni Alla Vodka** 34  
Sautéed shallots with Italian sausage, garlic, red pepper flakes. Blended with a Brackish alla vodka sauce, Parmesan cheese, and fresh basil.

**Parmigiana - Chicken or Veal** 27/39  
Tender chicken cutlet or veal, lightly breaded and lightly fried, topped with our house-made marinara sauce and melted mozzarella cheese. Served over spaghetti.

**Picatta - Chicken or Veal** 27/39  
Sautéed chicken cutlet or veal with capers, and artichoke hearts. Finished in our signature lemon-wine sauce. Served over spaghetti.

**Marsala- Chicken or Veal** 27/39  
A rich, savory Italian dish featuring tender chicken or veal simmered in a silky Marsala wine sauce with mushrooms, herbs, and a touch of butter.

**Francese - Chicken or Veal** 27/39  
Tender chicken or veal, lightly sautéed to perfection. Served in our signature lemon-wine sauce over a bed of spaghetti.

**The Sofi - Chicken or Veal** 27/39  
Sautéed chicken breast or veal with Prosciutto di Parma, mushrooms, asparagus, and shallots, flambeed in Madeira wine and finished with a light rose cream sauce. Served over spaghetti.

S E A F O O D

**Shrimp Scampi** 32  
Sautéed shrimp with fresh garlic in our signature lemon wine sauce, tossed with linguine and topped with fresh basil.

**Jambalaya Pasta** 38  
Blackened chicken and three jumbo shrimp sautéed with shallots and peppers in a house-made marinara, accented with crushed red pepper for a subtle kick, paired with chorizo sausage and tossed with linguine pasta.

**Frutti di Mare** 45  
A coastal masterpiece featuring shrimp, scallops, clams, mussels, calamari, sautéed with garlic in your choice of our signature lemon butter sauce or house-made marinara served over a bed of linguine.

**Sapore di Mare - Mussels or Clams** 27/32  
Prince Edward Island mussels or fresh clams sautéed with fresh garlic and a hint of red pepper flakes. Simmered in your choice of our house-made marinara or lemon-wine sauce. Served over linguine pasta.

**Seaside Catch - Salmon or Branzino** 32/36  
Your choice of grilled Salmon or Branzino, paired with sautéed garlic, artichokes, mushrooms, roasted red peppers, and capers in our signature lemon butter sauce and served over a bed of linguine.

D E S S E R T

14

**Italian Lemon Cream Cake**  
A moist vanilla cake with a zesty lemon cream, and velvet-smooth mascarpone.

**Tiramisu**  
Luxurious layers of espresso-soaked ladyfingers, rich mascarpone cream, and a generous dusting of cocoa powder.

**Sicilian Cannolis**  
Jumbo pastry shell filled with sweet ricotta cream and chocolate chips, dusted with powdered sugar.

**Chocolate Lava Cake With Ice Cream**  
A rich chocolate fudge cake with a warm molten fudge center. Served with a scoop of vanilla ice cream.

S I D E S

**Seasonal Vegetables** 15

**Grilled Asparagus** 12

**Roasted Potatoes** 12

**Truffle Fries** 12

**Sautéed Spinach** 12

**House Salad** 9